

Food Service Establishment Inspection Report

Name: **E-Z Wok (Inside Kedron Village)**
 Address: **1101 N Peachtree Pky**
Peachtree City, GA 30269

Establishment Number

1-16961

Previous

93

Score

76

Year Month Day Inspection Time Purpose Enforcement
2006 3 6 14:20 Reinspection with fee 1

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules.
 X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)				CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓		
		Max	Min				Max	Min			
1. Safe; Approved Source	I				23. Sewage in Establishment	I					
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8			
Personnel					Plumbing						
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2			
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I					
Food Protection					Toilet and Handwashing Facilities						
5. Food Handling Techniques	I				27. Approved; Accessible	I					
6. Protected from Contamination	II	10	5	X	28. Constructed; Maintained; Number	III	4	2			
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5			
Temperature Control					Garbage and Refuse Disposal						
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4			
9. Foods Rapidly Cooled; Held and Displayed	I	20		X	31. Storage Area; Clean, Construction	III	5	3			
10. Food Cooked to Proper Temperature	I				Physical Facilities						
11. Foods Rapidly Reheated; Properly Thawed	I	20		X	32. Floors, Walls, Ceilings	III	6	3	X		
Equipment and Utensils					33. Lighting; Fixtures Shielded	III	6	3			
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4			
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2				
14. Food Contact Surfaces Clean; Procedure	II	15	8		Other Operations						
15. Approved Material; Maintained	II	6	3		36. Toxic Materials, Storage, Use, Label	I					
16. Testing Equipment Provided (Thermometer)	II	5	3		37. Roaches, Flies, Rodents	III	15	8			
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2				
18. Non-Food Contact Surfaces	III	15	8	X	39. Authorized Personnel, Animal Control	II	5	2			
19. Storage; Handling Procedures	II	6	3		40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2				
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2				
Water					The following Category I Items were corrected at the time of the inspection: #9, #11						
21. Approved Source; System Operational	I				ws 10/08/00						
22. Hot and Cold Water as Required	II	5	2								
Cat I - Correct @ Time of Inspection 9. Cookline cooler chicken 43 deg F, chicken front 44.4 deg F - both where 1/2 full or less than half full containers that had been out over lunch period (10:00) - destroyed. Fresh pork 40 deg F - just put in cooler 30 minutes prior. 11. Found 2 large containers of chicken (32 deg F) thawing on veggie sink drain board. One container placed in walk-in cooler (air temp 36 deg F), other container placed in proper water bath. Cat II - Correct Within 72 hrs 6. Cook line spices on cook line cart uncovered when not in use. Corrected. See Addendum											
Discussed with/Title Cheng Gong You -					Inspected By/Title:						

Food Service Addendum

Name: E-Z Wok (Inside Kedron Village)
Address: 1101 N Peachtree Pky
Peachtree City, GA 30269

Date: 03/06/2006

Type of Review: A) Construction Conference ☐

B) Preliminary Review ☐

C) Violation Follow-Up ☒

D) Other _____

Deficiency:

Cat III - Correct By Next Inspection

18. a) Grease buildup found under wok on drip pans - need to clean and keep clean; b) Can opener handle sticky - clean ; c) Cook line cart dirty - clean.

32. walls dirty behind shelves and shelves dirty - need to keep clean.

Plan of Improvement:

Comments:

Notes:

- 1) Did not see roaches - still to keep all grease buildup to a minimum - clean daily and keep all equipment, shelves, and walls clean.
- 2) Collect \$50.00 re-inspection fee - Need to collect 7 Mar 06.
- 3) Spraying nightly see records in file.
- 4) Spoke with Carl Thompson, Co-Manager.

Discussed With: Cheng Gong You

Inspector: Peggy A Monkus